



#### In This Issue:

Induction Heating .....	1
Ballet Folklorico .....	2
Holiday Treats .....	3
Security Tips .....	3
Safety Tips .....	4
Calendar .....	4

# EPE News

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## Computer/PLC Based Furnace Controls

*Controlling heat with the aid of a touch screen computer*

ESA-EPE furnace controls are now being designed using Allen Bradley RSView HMI software. The new controls are coupled with PLCs that monitor and control the furnace based on the manual or automatic settings downloaded from the operator's touch screen computer.

The control uses an industrially hardened Touch Screen Pentium PC to convey information to the operator. The operator PC also provides process control, data acquisition, and archiving.

The system will have both manual and automatic (PID) power control. Process recipes can also be used to enhance consistency of furnace operations.

The operator panel contains diagnostic information to aid

in finding problems with the furnace system. Documents such as electrical and mechanical drawings can be accessed from the PC.

All interlocks, capacitor banks, and other ancillary equipment can be monitored and controlled from the operator panel. The control is capable of paging, or e-mailing a responsible party for specific problems. All problems can be logged in an alarm summary based on priority.

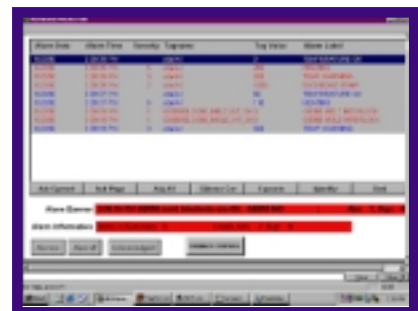
All units have Ethernet capability for networking as required.



*Multiple windows showing process trends, and a system overview.*



*Sample furnace control window with digital and analog readouts, as well as trending and data logging of the process.*



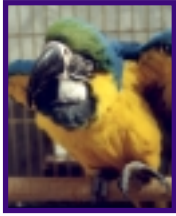
*Alarm summary window which shows active, inactive, and acknowledged conditions.*



*Members of the Induction Heating project, who are part of the Process Controls Team at EPE. Left to right: Carroll George, Joe Roybal, Vincent Kutac, James Jurney, and Steve Brandenburg.*

# Ballet Folklórico —

*Colorful as a tropical bird and rich in the history and culture of the Southwest.*



*Robert's constant companion at home, Sunshine, a blue macaw.*

Robert Ortega has many interests outside of his work here at EPE. He is a skilled woodworker and mechanic, specializing in rebuilding vintage vehicles and Harley Davidsons. He also has an aviary with a variety of tropical birds, including a macaw, three parrots, and four conures. But Robert's most interesting hobby is the Ballet Folklórico.

About 15 years ago, Robert and his wife, Charolette Jaramillo, decided to take Ballet Folklórico lessons in Mexico. At the time, Charolette was a Spanish teacher in the McCurdy schools and she was looking for new ways to teach the rich traditions and history of the Hispanic cultures. Ballet Folklórico caught both Robert and Charolette's interest. They threw themselves enthusiastically into learning the dances with the hopes of creating their own dance group at the McCurdy schools. With a lot of work and funding from the school itself, the Ballet Folklórico Los Compaños de McCurdy was born. Both Robert and

repertoire of 7 to 8 dances with origins in northern New Mexico and southern Colorado. Two of the dances are "La Indita" (The Little Indian Girl) and "La Cuna" (The Cradle).

All of the group's costumes are traditional. Robert and Charolette insist that everything from the headdresses to the shoes must be authentic. Each dance is unique to a region or state in Mexico, Central America, or South America, and each has a specific costume with a significant meaning. Many of the approximately 1000 costumes that Robert owns and keeps for the group are meticulously handmade.

Currently, Charolette works with elementary-age children, teaching them the traditional dances three times a week. Robert occasionally pops in to help the boys with their steps. Both Robert and Charolette hope to have the dance group meet formally again in the near future, but until then they will continue to dance for special occasions, meetings and important community gatherings. The costumes are as unique as each dance. The dances themselves are individual to specific regions, and each dance has its own costume.



*Robert and his wife, Charolette Jaramillo, pose in traditional ballet folklórico costume from the Veracruz Jarocho region.*

**Ballet Folklórico encompasses the traditional dances from the Hispanic and Mexican cultures. The traditional dances with influences from Arabia, Spain, France and Germany, date back as far as the Spaniards first arrival in the Americas. Originally, the dances were part of religious meetings and important community gatherings. The costumes are as unique as each dance. The dances themselves are individual to specific regions, and each dance has its own costume.**

Charolette taught the group of high-school-aged students 2 to 3 evenings a week for nearly 12 years.

The Folklórico group does not meet formally anymore for lessons, but it continues to perform at weddings, fiestas, private parties, and other special events. They have danced in cities ranging from southern Colorado to as far south as Roswell, New Mexico. The dance group meets to perform at least once a month. It currently has a



*Above: Ballet Folklórico Los Compaños de McCurdy. Left: Robert performs the typical dances of Jalisco, Mexico with his wife (in yellow) and others.*



# Favorite Holiday Recipes

## *Pine Cone Cheese Ball*

*Margaret White*

- 1 8-oz. pkg cream cheese, softened
- 1/2 cup mayonnaise
- 5 slices bacon, crisp - crumbled
- 1 Tbsp. chopped green onion
- 1/2 tsp. dill weed
- 1/8 tsp. pepper
- 1 1/4 cup toasted almonds

Combine cream cheese and mayo well. Add bacon, onion, dill weed, and pepper. Mix well. Chill at least 2 and up to 24 hours. Form into pine cone shape. Cover with almonds, starting at the bottom. Serve with crackers. Can decorate with artificial pine sprigs at the top.



## *Branch Eggs*

*Karen Brewer*

- 8 Hard-boiled eggs
- 1/4 cup melted butter
- 1/2 tsp. worcheshire sauce
- 1/4 tsp. mustard
- 1 Tbsp. minced parsley
- 1 Tbsp. onion
- 1 cup grated American cheese
- 1/2 cup ham (optional)

Sauce:

- 3 Tbsp. butter, melted
- 1/4 cup flour
- 1 bouillon cube
- 1 cup boiling water
- 3/4 cup light cream
- salt, pepper, paprika

Cut eggs lengthwise and remove yolks. Combine yolks with butter, wor. sauce, and mustard. Add onion to mixture and ham if desired. Sprinkle parsley on bottom of pan. Stuff eggs with mixture and place on parsley bed in pan. Sprinkle with parsley on top.

Sauce: Blend butter with flour. Dissolve cube in boiling water and gradually add to butter mixture, stirring constantly. Cook over med. heat until thickened. Add cream and cook until smooth. Pour mixture over eggs. Sprinkle with grated cheese over the top. Bake at 350°F for 20 minutes.

## *Chocolate Dessert*

*Karen Brewer*

- 1 cup flour
- 1 cube butter
- 1 cup chopped nuts
- 1 8-oz. pkg cream cheese, room temperature
- Large container of Cool Whip
- 1 sm. pkg. chocolate pudding mix (not instant)
- 1 sm. pkg. vanilla pudding mix (not instant)
- 3 cups milk
- Chocolate bar

Mix together flour, butter, and 1/2 cup of the nuts. Press into bottom of baking dish. Bake at 350°F for 20 min. Set aside to cool.

Whip cream cheese and fold in 1/2 of the whip cream and spread over cooled crust.

Cook chocolate pudding and vanilla pudding in 3 cups milk. Cool and spread over cheese layer. Spread the rest of the whip cream over the pudding layer and top with grated chocolate and leftover nuts. Chill.

## *Cranberry Sauce Turkey Salad*

*Lisa Lindberg*

- 2 cups cooked turkey breast, cubed
- 1 small head of lettuce, torn into pieces
- 1 large red apple, cut into 1/2 in. pieces
- 1/4 cup raisins
- 2 Tbsp. walnuts, coarsely chopped
- 1 cup jellied cranberry sauce
- 1/4 cup orange juice concentrate
- 2 kiwi fruit, peeled and sliced

In medium bowl combine turkey, apple pieces, raisins and walnuts. In small bowl, mix cranberry sauce and orange juice concentrate. Set aside. Arrange lettuce leaves among four plates. Top with one cup salad mixture and garnish with 4-5 kiwi fruit slices. Serve dressing on the side.



*Security Begins with You*

**PROHIBITED ARTICLES** are those not permitted in Security Areas unless approved by the cognizant Departmental local authority for security and safeguards, Group S-2, 665-7281, 667-7565, or (Fax) 667-3388. The following articles are prohibited:

- Any dangerous weapons, explosives, or other dangerous instrument or material likely to cause substantial injury or damage to persons or property
- Controlled substances (e.g., illegal drugs and associated paraphernalia, but not prescription medicine)
- Other items prohibited by law

**CONTROLLED ARTICLES** are those not permitted in a Limited Area, Exclusion Area, Protected Area or Material Access Area without prior authorization. For communications devices contact the LANL Communications Security Officer, 665-3430. For computer equipment, contact the Group's OCSR. You may also check with your host if you have any questions regarding controlled articles. The following articles are controlled:

- Recording equipment (audio, video, optical, or data)
- Electronic equipment with a data exchange port capable of being connected to automatic information system equipment
- Radio frequency transmitting equipment
- Computers and associated media (including palm-top computers)



# EPE takes 2nd in the Division Golf Tournament



Len Stapf, Cliff Polston, Paul Wantuck, and Steve Limback and a mysterious stranger pose with their Trophy.

Congratulations go out to our distinguished EPE golf team for blazing the trail on the Los Alamos Golf Course this past September. The ESA Division Golf Tournament 2000 was played on September 28, 2000 with over 80 players. The EPE Golf Team was there to represent the Group in this much-anticipated event and came away with 2nd place net. The combination of Lenny's crushing drives, Paul's new golf clubs, Cliff's clinching putts and Steve's sheer determination brought home the prize. Be sure to show your admiration for this stellar performance and look for ESPN sports new clips in the coming days.

November						
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		
Sun	Mon	Tue	Wed	Thu	Fri	Sat
December						
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24 31	25	26	27	28	29	30
Sun	Mon	Tue	Wed	Thu	Fri	Sat

Nov 7	Group Meeting — MSL Auditorium
Nov 10	Veteran's Day Holiday
Nov 23-24	Thanksgiving Holiday
Dec 5	Group Meeting — MSL Auditorium
Dec 25-26	Christmas Holiday
Dec 27-29	LANL Closure

## Holiday Safety for you . . .



Holidays present a variety of unique safety hazards. With a little forethought hazards can be avoided and everyone can have a safe and happy Holiday.

### FOOD: Golden Rules of Food Safety

- Always wash your hands before and after handling food. And wash your hands between each task.
- Always serve food on clean plate. Never reuse the plate used for the raw meat for the cooked meat (unless you have washed the plate in between).
- Keep hot food hot and cold food cold. Do not leave foods at room temperature for longer than 2 hours
- If in doubt, throw it out.

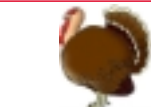


### FIREPLACES

- Before starting a fire, make sure you remove all decoration from the area.
- Be sure the flu is open.
- Do not burn wrappings or evergreen bows; these can burn extremely fast and throw off sparks and burning debris.

### CHRISTMAS TREES

- If you use an artificial trees make sure it has the UL label attached.
- When purchasing a live tree, check for freshness. Just because it is green does not mean it is fresh. Needles are difficult to pull from the branches on a fresh tree and when bent between your fingers, needles do not break. The trunk butt of a fresh tree is sticky with resin.
- When setting up a tree at home, place it away from fireplaces and radiators.
- Avoid placing small or breakable ornaments on lower branches where small children or pets can reach them or knock them off.
- Tinsel should not be used in homes with pets and small children. The tinsel can choke a child or pet if swallowed.
- Be aware of toxic decorations. Mistletoe and holly berries are poisonous. Old tinsel may contain lead.



## LA Awards

### • Pete Pittman

Nominated by Torsten Staab for his excellent performance on the ARIES Lathe automation project.

### • Karen Brewer

Nominated by Paul Wantuck for her outstanding efforts on the Hazard Control Plans.

### • Joe Roybal

Nominated by Steve Brandenburg for his outstanding work at TA-55 on furnace upgrades.

### • Margaret White

Nominated by Karen Brewer for excellent work as the acting Group Office Administrator.

**Los Alamos**  
NATIONAL LABORATORY

**ESA-EPE Group Office:** Paul Wantuck, Group Leader; Gary Read, Deputy Group Leader; Margaret White, Acting Group Office Administrator; Lisa Lindberg, Writer/Editor.

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